

PORT OF YORK

U.S. Coast Guard Training Center Yorktown, Va.



Lunch Menu: WEEK OF 21 August 2006

MONDAY

MUSTARD CHICKEN WITH SUN DRIED TOMATOES, GARDEN INFUSED RICE, SAUTEED ZUCCHINI W/HERBS, GARLIC ROLLS, FRESH SALAD BAR, FRENCH ONION SOUP,

TUESDAY

CHARLESTON PORK, GARLIC THYME POTATO WEDGES, FRESH GREEN BEANS, HOT DINNER ROLLS, FRESH SALAD BAR, MEATY BLACK BEAN SOUP,

WEDNESDAY

GRILLED PEACHY CHICKEN PICANTE, SPANISH RICE, STEAMED MEXICALI CORN, HOT DINNER ROLLS, FRESH SALAD BAR, MUSHROOM BARLEY SOUP,

THURSDAY

GRILLED SAVORY STEAK, BAKED POTATOES, STEAMED BROCOLLI WITH CHEESE SAUCE, FOCCACIA BREAD, FRESH SALAD BAR, DILLED CREAMY CARROT SOUP,

FRIDAY

SWORDFISH WITH CITRUS PESTO, MACARONI AND CHEESE, CARROTS W/HERBS, HOT DINNER ROLLS, FRESH SALAD BAR, CRAB SHRIMP AND CORN CHOWDER,

Breakfast hours: 0700-0800

Lunch hours: 1115-1300 for authorized base personnel

1145-1300 for all other authorized personnel

\$6.50 on base personnel / \$7.00 off base personnel

Closed on Sundays Prior to Monday Holidays

***Some of the Special Functions hosted at POY
include:***

**Wedding Receptions
Family Reunions
Anniversaries
Promotion Parties**

**Birthday Parties
Holiday Parties
Retirement Parties
Business Luncheons**

***For information and reservations
call FSCS Mike Risinger at (757) 856-2286/2106***

